

PORK TENDERLOIN & BLACK CHERRY SAUCE



Ingredients

- 1-1/2 lb pork tenderloin
- 1/4 C HERO Black Cherry Fruit Spread
- 1/4 C dry white wine
- 2 T balsamic vinegar
- 2 T Dijon mustard
- 1 tsp soy sauce
- 1 tsp finely shredded orange peel
- 1/2 tsp snipped fresh rosemary



Preparation

Place tenderloin in zip-lock bag. In bowl, whisk together preserves, wine, vinegar, oil, mustard, soy sauce, 1 tsp orange peel, & rosemary.

Pour over pork, seal bag. Refrigerate 2-5 hours, turning bag occasionally. Preheat oven to 425. Drain pork, reserving marinade.

Place meat on rack in shallow roasting pan.
Roast 35-45 minutes or to 155 degrees in center.

Meanwhile, pour sauce into saucepan and bring to a boil, then reduce heat and simmer, uncovered, 5 min.

Slice pork, serve with sauce, top with additional orange peel if desired.

YIELD: 4 servings